



# BURHAN ABDULLAZADA

## Restaurant Manager

### ABOUT ME

Restaurant Manager with 8+ years of experience managing a high-quality and fast-paced five-star restaurant. Ability to train staff to the highest standards of customer service, ensuring increased customer satisfaction, reduced staff turnover rates, and a 92% rise in sales through upselling techniques. Looking to use my strong leadership skills and proven track record of assisting restaurants to achieve new levels of profitability and efficiency for your fine dining establishment.

### CONTACT

- 📞 +994 50 644 25 41
- ✉️ burhanabdullzada@gmail.com
- 📍 Azerbaijan, Baku
- 📅 Birth Date  
09.11.1992

### EDUCATION

#### Western Caspian University

Bachelor of Translation (English)  
2009-2013

### CERTIFICATES

Michelin Star

### SKILLS

- Management Skills
- Staff training
- Food and Beverage knowledge
- Critical Thinking
- Leadership
- Cost Controls
- Budgeting
- Kitchen equipment operation and maintenance

### LANGUAGE

English Russian

### EXPERIENCE

Restaurant Manager

2019-present

#### Resant Group

- Working in the group restaurants- Garden Hall (from grand opening); Baku Voice Rooms; Istanbul Meyhane Baku; İstanbul Meyhane Bilgah (from grand opening); Khachapuri Baku; Mala Praga; Khazri
- Provided the highest level of customer service with a positive and professional attitude.
- Oversaw training needs, manage 100+ staff members, inventory control, supply orders, and other logistical responsibilities

Restaurant Manager

2018-2019

#### TORO Steakhouse & Grill

- Ensuring the highest standards of food and beverage service
- Keeping control of food and labour costs. Ensuring Health & Safety and also hygiene procedures & standards are maintained; having an in-depth knowledge of all menus.

F&B Director (5 restaurants)

2016-2018

#### Spring Hotel

- Managed a team of 100+ employees of 5 restaurants, providing training and coaching to improve performance for grand opening
- Collaborated with the Executive Chef to develop seasonal menus and enhance food offerings
- Implemented cost-saving measures resulting in a 15% decrease in food and beverage costs